2021 NAHUEL

CABERNET SAUVIGNON / CARMÉNÈRE / MALBEC / SYRAH

VALLE DE COLCHAGUA CHILE



"A fresh wind is breathing through the Colchagua Valley, whose wines are among the best Chile can offer. (...) I have never tasted a wine like the one of the Swiss native Daniel Wiederkehr, having come to Chile in 2001 (...). Ten years later, in his own vineyard VIÑA NAHUEL, planted in 1942, he started to produce his Cabernet Sauvignon. The old vines make for a delightful wine - with pleasant acidity and a rich variety of fragrances."

Patricio Tapia in the chilean newspaper EL MERCURIO



TERROIR / ORIGIN	Nancagua, Valle de Colchagua, Chile
GRAPE VARIETY	55% Cabernet Sauvignon, 30% Carménère 15% Malbec, 5% Syrah
VITICULTURE	In our vineyard, planted before 1942, there are some 150 Malbec vines ("field blend"). They are being harvested and vinified separately. The Carménère and Syrah grapes we buy from a neighbour-friend with identical quality standards. Cordon method, self-rooted
HARVEST	50 hl per hectare, strict selection in the vineyard. Manual harvest. 08.04. Malbec, 12.04. Syrah, 22.04. Cabernet S., 28.04. Carménère
VINIFICATION	Fully destemmed by hand. Fermentation in temperature controlled open barrels. Pushdown of the mash three times daily, manually operated vertical press. Vinification 18 months in french barriques: 1/3 new, 1/3 one-time usage, 1/3 two-times usage. No fining and no filtration. Estate bottled.
ANALYSIS	14% vol. alcohol, total acidity 5.36 g/l, pH-value 3.72, residual sugar 1.55 g/l
TASTING NOTE	Brilliant ruby-garnet. Our flagship NAHUEL is a densely structured, elegant wine. Impressive aromas reflecting spices, dried herbs, black and blue berries, gradually

Some 200 km south of Santiago de Chile, in Colchagua Valley – stretching from the Andes to the Pacifiic Ocean – his long search led the swiss winemaker Daniel Wiederkehr to the perfect place to realize his long held dream: a six hectare jewel of vineyard, planted with Cabernet Sauvignon vines over 80 years of age. The name of his project: Viña Nahuel – named after the Puma of the Andes, in the language of the Mapuche Indians, the country's original inhabitants. Following strictly the principles of

biological winegrowing, Daniel Wiederkehr works in accordance with the lunar cycle and produces his own fertilizer, all in complete harmony with nature. In Chile's mostly anonymous, large scale wine market, his honest wines are quite unique, thanks to their small quantities, handcrafted and truly original production method.

joined by crisp sour cherries, tobacco and a hint of salty caramel. Fine tannin structure, succulent, animated acidity and minerals. Excellent balance and a long,

"They embody the best of my two worlds: Authentic character wines between Bordeaux-type elegance and Chilean spice".

Daniel Wiederkehr

pleasing finish.